

YOUNGINGLEWOOD

Ours are wines of place, built from the soil up. On our small, family owned and operated estate in St. Helena, Napa Valley, we use attentive, thoughtful farming with organic and sustainable methods. With old world non-interventionist winemaking techniques we translate the estate's character into wines of balance and grace.

2015 NAPA VALLEY CHARDONNAY

-Linda Vista Vineyard-

TASTING NOTE: Burnished gold in color, the 2015 Chardonnay Linda Vista Vineyard is a rich wine balanced by the delicacy that is Young Inglewood's signature touch. Passion fruit, citrus and apple combine with notes of brown butter shortbread, minerals and clove. The wine's freshness and body complement those flavors and deliver a complete package of a wine delightful to drink by itself or at table.

WINEMAKING: Our Chardonnay was hand harvested in cool early morning temperatures in mid-September when the balance of ripe fruit and acidity was right for a classic varietal expression. The whole clusters were gently pressed and the juice settled overnight before fermentation in French oak barrels. There was minimal sulfur use and no racking during elevage, which lasted approximately sixteen months. The wine was bottled unfiltered and unfiltered.

VINEYARD: Our Young Inglewood Vineyards Napa Valley Chardonnay was grown at the Linda Vista Vineyard in Oak Knoll, one of the classic Chardonnay spots in the Napa Valley – in 1976, Chardonnay from nearby won the famed Paris tasting. Cool winds off the San Pablo bay bring acidity and freshness, while the Napa sun gives flesh and ripeness.

VINTAGE NOTES: Warm temperatures in the late winter and early spring resulted in early bud break and bloom. Cool temperatures in May were followed by a warm summer with some intensely hot days in August and September. The grapes for our 2015 vintage were harvested so as to retain their acidity and delicate fruit flavors, qualities excellently represented in the wines.



TECHNICAL TEAM

WINEMAKER

Scott Young
Jacky Young

VITICULTURE:

Steve Matthiasson

HARVEST:

August 20

STATS

APPELLATION:

Oak Knoll, Napa
Valley

ELEVAGE:

16 months
French oak

ALCOHOL:

13.5

RELEASE:

April 2018

CASES:

51

VARIETALS:

Chardonnay

